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ABSTRACT

This document contains objective tests for each topic in the Meatcutting Workbook, Part 2, which is designed for apprenticeship meatcutting programs in California. Each of the 30 tests consists of from 5 to 65 multiple-choice items with most tests containing approximately 10 items. The tests are grouped according to the eight units of the workbook: breaking and cutting meat; jobbing; sausage, cured meats, and convenience foods; mathematics; meat packaging and handling; market operation; safety and sanitation; and workers' legal rights and benefits. (YLB)

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ED219593

MEATCUTTING TESTBOOK PART 2

Prepared under the direction of the

Statewide Educational Advisory Committee for the Meatcutting Industry

and the

Bureau of Publications, California State Department of Education

3.75

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Preface

The California State Department of Education, through the Bureau of Publications, provides for the development of instructional materials for apprentices under provisions of the California Apprentice Labor Standards Act. These materials are developed through the cooperative efforts of the bureau and employer-employee groups representing apprenticeable trades.

Meatcutting Testbook, Part 2, which was first published in 1975, was planned and prepared under the direction of the Statewide Educational Advisory Committee for the Meatcutting Industry consisting of employee and employer representatives. The members of this committee were Anthony Aiello, San Francisco; Warren J. Auld, Upland; Jack G. Cyphers, Sacramento; Fred L. Feci, San Jose; Maurice Gettleman, Inglewood; Everett Matzen, San Francisco; Philip R. Melnick, Los Angeles; Arthur Meyer, San Diego; and Rosemary Mucklow, San Francisco.

Duane "Whitey" Ulrich, Artesia, coordinated revision activities for this 1982 edition for the educational advisory committee; and Bob Klingensmith, Publications Consultant, Apprenticeship, directed publications activities for the Bureau of Publications.

This testbook includes objective tests covering each topic in *Meatcutting Workbook,* Part 2. The value of these tests depends to a great extent on the care exercised by the instructors and supervisors in keeping the tests confidential. Every precaution should be taken to see that these books are used correctly so that the apprentice can gain maximum benefits from them.

In using these tests, school supervisors and instructors should feel free to modify their application of the material to conform with local needs. Instructors may wish to supplement the workbook topics with material that they have developed themselves. In this case, they should augment these tests with questions based on the supplementary instructional material developed for the workbook.

THEODORE R. SMITH
Editor in Chief
Bureau of Publications

UNIT A Breaking and Cutting Meat

TOPIC 1 – BEEF

Decide which of the four answers is correct, or most nearly correct; then write the corresponding number in the blank at the right.

1. Which one of the following meat suppliers provides primal cuts to the retail market? 1.____

   1. Processor
   2. Purveyor
   3. Breaker
   4. Boner

2. In California, the generally accepted practice is to cut hindquarters with how many ribs? 2.____

   1. None
   2. One
   3. Two
   4. Three

3. The meatcutter should have good relationships not only with his customers but also with his: 3.____

   1. Competitors
   2. Banker
   3. Refrigeration man
   4. Wholesaler

4. The styles used most often for cutting beef on the West Coast are the Chicago style and the. 4.____

   1. Spokane style
   2. National style
   3. Western style
   4. New York style

5. Which one of the following usually dictates the style of meatcutting that will be used in a market? 5.____

   1. Customers
   2. Seasons
   3. Weather
   4. All of the above

6. What does aging do to meat? 6.____

   1. Reduces costs
   2. Increases tenderness
   3. Provides more profit
   4. Reduces waste

7. Which one of the following cuts is not obtained when the forequarter is divided by the cutting styles used in California? 7._____

1. Round
2. Rib
3. Plate
4. Chuck

8. How many ribs are generally cut on the chuck? 8._____

1. Six
2. Five
3. Four
4. Three

9. The aitchbone is located in the: 9._____

1. Loin
2. Heel
3. Front shank
4. Rump

10. The pin bone is located in the: 10._____

1. Loin end
2. Chuck
3. Round
4. Shank

UNIT A – BREAKING AND CUTTING MEAT

TOPIC 2 – PORK

Decide which of the four answers is correct, or most nearly correct; then write the corresponding number in the blank at the right.

1. The maximum age at which hogs are slaughtered for the retail market is: 1._____

   1. 3 months
   2. 6 months
   3. 1 year
   4. 2 years

2. The retail cut known as the butterfly chop is obtained from what wholesale cut? 2._____

   1. Ham
   2. Shoulder
   3. Side
   4. Loin

3. Pork is sold by packing houses mainly in the form of: 3._____

   1. Quarters
   2. Sides
   3. Cuts
   4. Carcasses

4. Canadian style bacon is cut from the: 4._____

   1. Ham
   2. Loin
   3. Shoulder
   4. Side

5. Blade steaks are cut from which one of the following primal cuts? 5._____

   1. Fresh picnic
   2. Boston butt
   3. Ham
   4. Side

6. The cala is also known as the: 6._____

   1. Fresh butt
   2. Fresh ham
   3. Fresh belly
   4. Picnic shoulder

7. A standard list of names for all cuts of pork was agreed upon by: 7._____

   1. Industry and government
   2. Industry and unions
   3. Government and employees
   4. Employees and unions

8. Pork is one of the better: 8._____

   1. Profit items
   2. Diet items
   3. Eating items
   4. Boiling items

9. The minimum age at which hogs are usually slaughtered for sale in the retail market is: 9._____

1. 3 months
2. 6 months
3. 9 months
4. 1 year

10. What percent of protein from meat is digested? 10._____

1. 95
2. 97
3. 98
4. 100

UNIT A – BREAKING AND CUTTING MEAT

TOPIC 3 – LAMB AND MUTTON

Decide which of the four answers is correct, or most nearly correct; then write the corresponding number in the blank at the right.

1. The most reliable guide for determining the age of lamb or mutton carcasses is the: 1.____

   1. Break joint
   2. Color of the flesh
   3. Size of the carcass
   4. Amount of fat

2. What is an important factor in the eating quality of lamb? 2.____

   1. Size
   2. Weight
   3. Sex
   4. Age

3. Mock duck is made from the: 3.____

   1. Square-cut shoulder
   2. Inside shoulder
   3. Outside shoulder
   4. Shoulder and breast

4. What percent of a good lamb carcass is in the legs? 4.____

   1. 10
   2. 20
   3. 30
   4. 40

5. The yield and quality of the mutton carcass is affected by: 5.____

   1. Age
   2. Sex
   3. Weight
   4. Conformation

6. Which one of the following is not a good practice when removing fell from rib chops? 6.____

   1. Remove the fell before the lamb rack is cut.
   2. Remove the fell from back to front.
   3. Use a knife only to start the cut.
   4. Remove the fell from front to back.

7. Spring lamb may be divided into how many grades of meat? 7.____

   1. One
   2. Three
   3. Five
   4. Seven

8. In California, how many ribs are on the lamb loin? 8.____

   1. One
   2. Two
   3. Three
   4. Four

9. How many ribs are on the lamb shoulder cut? 9. _____

1. Seven
2. Five
3. Three
4. One

10. What is usually the minimum age of an animal butchered for mutton? 10. _____

1. 12 months
2. 20 months
3. 24 months
4. 30 months

UNIT A – BREAKING AND CUTTING MEAT

TOPIC 4 – VEAL

Decide which of the four answers is correct, or most nearly correct; then write the corresponding number in the blank at the right.

1. Veal cutlets are cut from the wholesale cut known as the: 1.____

   1. Round
   2. Loin
   3. Rib
   4. Shoulder

2. What is the preferred thickness of veal cutlets that are to be breaded? 2.____

   1. ½ inch
   2. 1 inch
   3. 1½ inches
   4. 2 inches

3. What proportions of veal and pork are recommended for use in the so-called veal loaf? 3.____

   1. 90 percent veal and 10 percent pork
   2. 80 percent veal and 20 percent pork
   3. 70 percent veal and 30 percent pork
   4. 50 percent veal and 50 percent pork

4. Small pieces of veal shoulder meat placed on a skewer with alternate layers of pork are known as: 4.____

   1. Veal rosettes
   2. Mock chicken legs
   3. Veal choplets
   4. City chicken

5. Veal is generally cut in the: 5.____

   1. New York style
   2. Chicago style
   3. Boston style
   4. Philadelphia style

6. Veal has very little: 6.____

   1. Blood
   2. Fat covering
   3. Lean meat
   4. Bone

7. Veal should not be: 7.____

   1. Aged
   2. Boned
   3. Cut with hand tools
   4. Cut with power tools

8. The veal crown roast is made from the: 8.____

   1. Shoulder
   2. Rib rack
   3. Loin
   4. Sirloin

9. The most expensive cut of veal is the: 9. _____

1. Blade chop
2. Round steak
3. Rib roast
4. Loin chop

10. The retail cut of veal known as the kidney chop comes from the wholesale cut called the: 10. _____

1. Rib rack
2. Round
3. Shoulder
4. Loin

UNIT A – BREAKING AND CUTTING MEAT

TOPIC 5 – GROUND BEEF, CUBED MEAT, AND MEAT ADDITIVES

Decide which of the four answers is correct, or most nearly correct; then write the corresponding number in the blank at the right.

1. If ground meat is to have a red and appetizing look, the meatcutter should make sure that the hopper is: 1._____

   1. At room temperature
   2. Cold
   3. Hot
   4. Oiled

2. Meat should be fed into the grinder: 2._____

   1. Fast and in large amounts
   2. Slowly and in large amounts
   3. Fast and in small amounts
   4. Slowly and in small amounts

3. Two types of ground beef patties called out by the Institutional Meat Purchase Specifications (IMPS) are: 3._____

   1. Special and super
   2. Regular and medium
   3. No. 136 and No. 137
   4. Regular and special

4. Flours, starches, and milk solids are called: 4._____

   1. Condiments
   2. Soy products
   3. Concentrates
   4. Additives

5. Manufactured soy products are additives that contain: 5._____

   1. Protein
   2. Starches
   3. Flours
   4. Concentrates

6. Soy protein isolate contains no less than: 6._____

   1. 40 percent protein
   2. 60 percent protein
   3. 70 percent protein
   4. 90 percent protein

7. Soy grits and soy flour contain no less than: 7._____

   1. 40 percent protein
   2. 60 percent protein
   3. 70 percent protein
   4. 90 percent protein

8. Soy protein concentrate contains no less than: 8._____

   1. 40 percent protein
   2. 60 percent protein
   3. 70 percent protein
   4. 90 percent protein

9. Cubed steaks, according to the IMPS, must be reasonably free from: 9.____

1. Muscle fibers
2. Connective tissue
3. Membranous tissue
4. All of the above

10. The fat on the edge of cubed steak may not exceed: 10.____

1. ¼ inch
2. ½ inch
3. ¾ inch
4. 1 inch

11. Ground beef that is made from very lean meat will usually: 11.____

1. Spoil quickly
2. Dry out when cooked
3. Sell slowly
4. Contain coloring

12. Which of the following chemical additives is used to accelerate color fixation of cured meats? 12.____

1. Ascorbic acid
2. Nitrates
3. Sulfurous acid
4. Monosodium glutamate

13. The fat content of regular ground beef must not exceed: 13.____

1. 10 percent
2. 15 percent
3. 20 percent
4. 25 percent

14. Chemical additives are used in meat mainly to: 14.____

1. Preserve the product
2. Provide better flavor
3. Protect the consumer
4. All of the above

15. Ragged, rough cuts of lean beef can be sold more profitably in the form of: 15.____

1. Ground round
2. Pot roast
3. Cubed steak
4. Stew meat

UNIT A – BREAKING AND CUTTING MEAT

TOPIC 6 – VARIETY MEATS

Decide which of the four answers is correct, or most nearly correct; then write the corresponding number in the blank at the right.

1. Which of the glands from calves and lambs is known as sweetbreads? 1. ____

   1. Thyroid
   2. Pituitary
   3. Thymus
   4. Pineal

2. Two variety meats that should be precooked if they are to be kept for long periods of time are sweetbreads and: 2. ____

   1. Heart
   2. Brains
   3. Liver
   4. Tongue

3. The best way to cook lamb kidneys is by: 3. ____

   1. Frying
   2. Stewing
   3. Broiling
   4. Baking

4. What kind of variety meat is sold only after it has been cooked? 4. ____

   1. Tripe
   2. Liver
   3. Kidney
   4. Heart

5. Which one of the edible livers is the richest in iron? 5. ____

   1. Pork
   2. Beef
   3. Veal
   4. Lamb

6. Two of the least tender variety meats are the heart and: 6. ____

   1. Brains
   2. Liver
   3. Tongue
   4. Sweetbreads

7. Which one of the edible livers is the least tender? 7. ____

   1. Pork
   2. Beef
   3. Veal
   4. Lamb

8. Pork feet should be cooked only by: 8. ____

   1. Frying
   2. Boiling
   3. Broiling
   4. Baking

9. The most expensive variety meats are the: 9. ____

1. Brains
2. Tongue
3. Heart
4. Sweetbreads

10. Which one of the following methods is not suitable for cooking brains? 10. ____

1. Scrambling with eggs
2. Broiling
3. Baking
4. Frying

UNIT A – BREAKING AND CUTTING MEAT

TOPIC 7 – POULTRY AND RABBITS

Decide which of the four answers is correct, or most nearly correct; then write the corresponding number in the blank at the right.

1. The method used most frequently for killing poultry is: 1.____

   1. Wringing the neck
   2. Stunning the bird
   3. Severing the head
   4. Cutting the throat inside the mouth

2. Poultry products moving in interstate commerce are usually inspected by representatives of: 2.____

   1. State government
   2. Federal government
   3. City government
   4. Both federal and state governments

3. A disease common to rabbits and communicable to humans is: 3.____

   1. Tularemia
   2. Anthrax
   3. Tetanus
   4. Uremia

4. How many grades of chicken are provided by federal standards? 4.____

   1. Six
   2. Five
   3. Four
   4. Three

5. Fryers are young chickens that weigh from: 5.____

   1. 1 to 2¼ lbs.
   2. 2¼ to 3¼ lbs.
   3. 3¼ to 4¼ lbs.
   4. 4¼ to 5¼ lbs.

6. Before a dressed rabbit is cut up, the meatcutter should remove the: 6.____

   1. Front legs
   2. Kidneys
   3. Liver
   4. Loin

7. Most of today's chicken breeds originated in: 7.____

   1. Asia
   2. Europe
   3. Africa
   4. America

8. What is the maximum age of green ducks and geese? 8.____

1. 1 year
2. 6 months
3. 16 weeks
4. 6 weeks

9. When chickens are cut up, what parts are removed first? 9.____

1. Wings
2. Legs
3. Neck
4. Breast

10. Water used to scald broiling chickens should not exceed a temperature of: 10.____

1. 125° F.
2. 150° F.
3. 160° F.
4. 185° F.

UNIT A – BREAKING AND CUTTING MEAT

TOPIC 8 – FISH

Decide which of the four answers is correct, or most nearly correct; then write the corresponding number in the blank at the right.

1. A tendency of most inexperienced cooks is to: 1.____

   1. Overhandle fish
   2. Overcook fish
   3. Undercook fish
   4. Overseason fish

2. Fish require a relatively: 2.____

   1. Short cooking time
   2. Long cooking time
   3. Low cooking temperature
   4. High cooking temperature

3. Fat in fish is: 3.____

   1. Polysaturated
   2. Hard fat
   3. Polyunsaturated
   4. Unhealthy

4. Fish is an excellent source of: 4.____

   1. Starch
   2. Salt
   3. Citric acid
   4. Protein

5. How many species of fish are available on the market? 5.____

   1. 40
   2. 140
   3. 240
   4. 340

UNIT B Jobbing

TOPIC 1 – DISTRIBUTION CHAIN

Decide which of the four answers is correct, or most nearly correct; then write the corresponding number in the blank at the right.

1. A slaughterer or meat packer is a wholesale operator who processes: 1.____

   1. Primal cuts of carcass beef
   2. Live cattle into carcasses
   3. Meat purchased from slaughterhouses
   4. All meat animals, except calves

2. Which one of the following operators usually purchases sausage-type carcasses? 2.____

   1. Jobber
   2. Processor
   3. Boner
   4. Breaker

3. Which one of the following jobber operations purchases large amounts of boneless beef and pork for making sausage? 3.____

   1. Jobber
   2. Processor
   3. Boner
   4. Breaker

4. A breaker usually buys meat from the slaughterer and fabricates it for sale to: 4.____

   1. Retailers
   2. Purveyors
   3. Jobbers
   4. Any of the above

5. When a wholesaler operates a second outlet in another city or town, the outlet is called a: 5.____

   1. Branch house
   2. Jobbing house
   3. Purveyor
   4. Hotel supply house

6. Which one of the following jobbing operations is the most competitive? 6.____

   1. Processor
   2. Branch house
   3. Hotel supply house
   4. Slaughterer

7. The jobber is usually referred to as the: 7.____

1. Middle man
2. Retailer
3. Producer
4. Supplier

8. Which type of operation specializes in preparing fresh meat in the ready-to-cook state? 8.____

1. Processor
2. Branch house
3. Jobbing house
4. Hotel supply house

9. The one function jobbing houses have in common is that they are generally considered to be: 9.____

1. Processors
2. Boners
3. Purveyors
4. Packers

10. Most meat is supplied to the retailer through the: 10.____

1. Breaker
2. Jobber
3. Purveyor
4. All of the above

UNIT B – JOBBING

TOPIC 2 – INSTITUTIONAL MEAT PURCHASE SPECIFICATIONS

Decide which of the four answers is correct, or most nearly correct; then write the corresponding number in the blank at the right.

1. A cut of meat is referred to in the Institutional Meat Purchase Specifications (IMPS) as the: 1.____

   1. Item
   2. Product
   3. Type
   4. Number

2. Each carcass and wholesale cut called out in the IMPS is identified by a(n): 2.____

   1. Item number
   2. Product number
   3. Range number
   4. Class number

3. Products that carry item numbers between 200 and 300 are fabricated from: 3.____

   1. Beef
   2. Veal
   3. Lamb
   4. Pork

4. A beef carcass within IMPS weight range A weighs: 4.____

   1. More than range B
   2. 600 to 700 pounds
   3. Less than all others
   4. More than all others

5. Item No. 100 is identified as a carcass of: 5.____

   1. Beef
   2. Veal
   3. Lamb
   4. Pork

6. Item No. 300 is identified as a carcass of: 6.____

   1. Beef
   2. Veal
   3. Lamb
   4. Pork

7. Item No. 400 is identified as a carcass of: 7.____

   1. Beef
   2. Veal
   3. Lamb
   4. Pork

8. Item No. 1,304 is identified as a: 8.____

   1. Cut of veal
   2. Portion cut pork chop
   3. Cubed steak
   4. Lamb chop

9. Any meat item identified by a number over 1,000 is a: 9.____

1. Carcass
2. Portion cut
3. Beef cut
4. Pork cut

10. The suggested weight ranges for beef portion cuts are given in: 10.____

1. Thickness
2. Range
3. Pounds
4. Ounces

11. Which IMPS provides requirements for inspection, packaging, packing, and delivery of meats and meat products? 11.____

1. Series 200
2. Series 500
3. Series 800
4. General requirements

12. The purchaser must specify the: 12.____

1. Grade
2. Item number
3. Weight range
4. All of the above

13. The IMPS provide a system for: 13.____

1. Portion cutting
2. Standardized cutting
3. Centralized cutting
4. Institutional cutting

14. If a purchaser wanted large loin chops, he would most likely order: 14.____

1. One 4 lb., single loin
2. One 4 lb., double loin
3. Two 6 lb., single loins
4. Two 6 lb., double loins

15. The specifications for fresh pork do not include: 15.____

1. Smoked pork
2. Cooked pork
3. Cured pork
4. Any of the above

UNIT B – JOBBING

TOPIC 3 – PORTION CUT MEAT PRODUCTS

Decide which of the four answers is correct, or most nearly correct; then write the corresponding number in the blank at the right.

1. Item numbers starting with 1,200 refer to portion cuts of: 1.____

   1. Pork
   2. Veal
   3. Lamb
   4. Beef

2. Item numbers starting with 1,100 refer to portion cuts of: 2.____

   1. Pork
   2. Veal
   3. Lamb
   4. Beef

3. Portion cut pork items start with number: 3.____

   1. 1,100
   2. 1,200
   3. 1,300
   4. 1,400

4. Portion cut lamb items start with number: 4.____

   1. 1,100
   2. 1,200
   3. 1,300
   4. 1,400

5. Portion cut beef items start with number: 5.____

   1. 1,100
   2. 1,200
   3. 1,300
   4. 1,400

6. A basic cut is also known as a: 6.____

   1. Retail cut
   2. Wholesale cut
   3. Primal cut
   4. Subprimal cut

7. The last three digits of item No. 1,177 indicate that the cut is: 7.____

   1. Lamb
   2. Beef
   3. Veal
   4. Pork

8. If a purchaser specified a shoulder lamb roast, the item number would be: 8.____

   1. 1,180B
   2. 1,208R
   3. 1,367A
   4. 1,416R

9. The largest suggested size shown in the beef index is for steaks weighing: 9.____

1. 16 ounces
2. 24 ounces
3. 32 ounces
4. 36 ounces

10. In addition to chops and steaks, pork cuts from the leg, loin, butt, and picnic may be used to produce: 10.____

1. Pork cutlets
2. Pork fillets
3. Pork sausage
4. Pork for chop suey

11. What is the only portion cut veal product that has a letter in its item number? 11.____

1. Rib chops
2. Regular cubed steaks
3. Loin chops
4. Special cutlet

12. Portion lamb chop sizes are within the same weight range as: 12.____

1. Pork
2. Veal
3. Beef
4. None of the above

13. Lamb, yearling mutton, and mutton chops range in size from: 13.____

1. 2 to 9 ounces
2. 3 to 9 ounces
3. 2 to 10 ounces
4. 3 to 10 ounces

14. Veal and calf chops are usually within the suggested weight range of: 14.____

1. 3 to 10 ounces
2. 3 to 12 ounces
3. 3 to 16 ounces
4. 3 to 24 ounces

15. Which steak and chop index has the least number of portion control items? 15.____

1. Beef
2. Lamb
3. Veal
4. Pork

16. Which of the following meats is assigned portion item No. 1,295? 16.____

1. Lamb for stewing
2. Veal loin chop
3. Fresh pork fillet
4. Cube steak, special

17. Unless otherwise specified, a weight tolerance of ¼ ounce is permitted on items less than: 17.____

1. 3 ounces
2. 6 ounces
3. 8 ounces
4. 16 ounces

18. For portion control items of 18 ounces or more, the weight tolerance (over and under) is: 18.____

1. 1 ounce
2. 1¼ ounces
3. 1½ ounces
4. 1¾ ounces

19. When 8-ounce steaks are specified, individual steaks of what size are applicable? 19.____

1. 7-7½ ounces
2. 7-8 ounces
3. 7½-8¼ ounces
4. 8-8½ ounces

20. The state of refrigeration may be specified by the purchaser as: 20.____

1. Chilled
2. Frozen
3. Chilled or frozen
4. Any of the above

UNIT B – JOBBING

TOPIC 4 – ORDER PROCESSING

Decide which of the four answers is correct, or most nearly correct; then write the corresponding number in the blank at the right.

1. The receiving station must be a strong point of: 1._____

   1. Honesty
   2. Efficiency
   3. Accuracy
   4. All of the above

2. A manifest is similar to a(n): 2._____

   1. Price list
   2. List of cargo
   3. Information booklet
   4. Meat specification

3. The product grade is usually indicated on the: 3._____

   1. Purchase order
   2. Manifest
   3. Both 1 and 2
   4. None of the above

4. The USDA meat grader is responsible for: 4._____

   1. Accepting and certifying
   2. Accepting and specifying
   3. Accepting and receiving
   4. Accepting and sealing

5. The USDA acceptance stamp indicates that the product is accepted as: 5._____

   1. Certified
   2. Specified
   3. Examined
   4. Received

6. Quality grade, class mark, yield grade mark, and acceptance stamps are all included in the purchase: 6._____

   1. Manifest
   2. Specifications
   3. Shipment
   4. Product

7. Any error in a shipment of meat should be reported to the: 7._____

   1. Receiver
   2. Dispatcher
   3. Purchasing agent
   4. Supplier

8. Before discarding meat cartons, the meatcutter should remove the: 8._____

   1. Covers
   2. Grade stamps
   3. Inspection stamps
   4. Acceptance marks

9. The IMPS were developed by the USDA: 9._____

1. Acceptance service
2. Consumer and marketing service
3. Inspection service
4. Grading service

10. The use of standardized cutting specifications at this time is: 10._____

1. Voluntary
2. Mandatory
3. Required
4. Unchangeable

UNIT C Sausage, Cured Meats, and Convenience Foods

TOPIC 1 – TYPES OF SAUSAGES AND CONTENTS

Decide which of the four answers is correct, or most nearly correct; then write the corresponding number in the blank at the right.

1. The difference between processed and preserved foods is that processed foods are produced through the application of: 1.____

   1. Water
   2. Heat
   3. Cold
   4. Pressure

2. Sausage was developed by men who were trying to find ways to: 2.____

   1. Cure meat
   2. Process meat
   3. Preserve meat
   4. Season meat

3. The mixture of beef and pork used in sausage may be: 3.____

   1. In any combination and include nonfat or dry milk
   2. Predominately beef and include nonfat or dry milk
   3. Predominately pork and include nonfat or dry milk
   4. Any of the above

4. Two general classifications of sausage are domestic and: 4.____

   1. Imported
   2. Fermented
   3. Fancy
   4. Local

5. A 200-pound hog that is ground for sausage should produce about: 5.____

   1. 75 lbs. of sausage
   2. 100 lbs. of sausage
   3. 125 lbs. or sausage
   4. 150 lbs. of sausage

6. Hot dogs, bologna, and summer sausage are referred to as: 6.____

   1. Fresh sausages
   2. Domestic sausages
   3. Classes of sausages
   4. Fancy sausages

7. Summer sausage or cervelat is a very popular: 7.____

   1. Semidry sausage
   2. Cooked sausage
   3. Dry sausage
   4. Smoked sausage

8. Seasonings are usually added to the sausage mix during the process called: 8.____

1. Flaking
2. Emulsifying
3. Mixing
4. Chopping

9. Sausage made from uncured meat is called: 9.____

1. Cooked sausage
2. Dry or semidry sausage
3. Fresh sausage
4. Smoked sausage

10. Italian-, German-, or Swiss-style sausages are all: 10.____

1. Classes of sausage
2. Smoked sausages
3. Pork sausages
4. Cured sausages

11. Salt, sugar, nitrates, and nitrites are used as: 11.____

1. Seasonings
2. Curing agents
3. Pickling spices
4. Binders

12. How many kinds of sausage are sold in the United States? 12.____

1. 240
2. 200
3. 180
4. 150

13. What kind of process is used to apply liquid smoke? 13.____

1. Soaking
2. Smoking
3. Spraying
4. Washing

14. Dry sausage differs from other sausages mostly because it is eaten without: 14.____

1. Curing
2. Cooking
3. Processing
4. Preservation

15. The mixture of meat for dry sausage takes on a "green" color when it is put into the: 15.____

1. Chopper
2. Cutter
3. Mixer
4. Stuffer

16. Drying is a crucial process because the: 16.____

1. Temperature changes
2. Mold forms
3. Meat shrinks
4. Meat is curing

17. Ice is added to the meat mixture during the chopping process mainly to: 17.____

1. Add moisture
2. Keep the meat cool
3. Add weight
4. Soften the mixture

18. Casings made from animal intestines are called: 18.____

1. Natural casings
2. Artificial casings
3. Cellulose casings
4. Sheep casings

19. The most valuable casings are obtained from: 19.____

1. Beef
2. Hogs
3. Sheep
4. Veal

20. Clear artificial casings are usually made of: 20.____

1. Cloth
2. Cotton
3. Plastic
4. Cellulose

UNIT C – SAUSAGE, CURED MEATS, AND CONVENIENCE FOODS

TOPIC 2 – LUNCHEON MEATS AND CONVENIENCE FOODS

Decide which of the four answers is correct, or most nearly correct; then write the corresponding number in the blank at the right.

1. Spiced luncheon meat, chopped pork, and chopped ham are known as: 1.____

   1. Baked loaves
   2. Minced luncheon meats
   3. Sandwich meats
   4. Meat loaves

2. Meat food product loaves must be specified by: 2.____

   1. Size
   2. Shape
   3. Weight
   4. Name

3. Head cheese may not contain: 3.____

   1. Snouts
   2. Cheeks
   3. Tongue
   4. Ears

4. Berliner, Blutwurst, and Biroldo Toscano are types of: 4.____

   1. Pork sausage
   2. Blood sausage
   3. Black pudding
   4. All of the above

5. Which one of the following is another term for describing convenience foods such as TV dinners? 5.____

   1. Ready to serve
   2. Heat and eat
   3. Ready to eat
   4. Ready to cook

6. The most recent innovation in convenience food is: 6.____

   1. Canned ham
   2. Dehydrated food
   3. Freeze-dried food
   4. Potted meat

7. Freeze-dried foods used by campers and hikers are lightweight, compact, and require no: 7.____

   1. Preparation
   2. Reconstituting
   3. Refrigeration
   4. Cooking

8. Freeze-dried meats are used in: 8.____

   1. Dry soup mixes
   2. TV dinners
   3. Canned stews
   4. Breakfast foods

9. What is considered to be the main disadvantage of freeze-dried foods? 9.____

1. Taste
2. Quality
3. Appeal
4. Cost

10. Which one of the following is not a component of meat loaf? 10.____

1. Pork
2. Lamb
3. Veal
4. Beef

UNIT C – SAUSAGE, CURED MEATS, AND CONVENIENCE FOODS

TOPIC 3 – CURED AND SMOKED MEATS

Decide which of the four answers is correct, or most nearly correct; then write the corresponding number in the blank at the right.

1. The most popular method for curing large cuts of meat such as outside rounds and hams is: 1.____

   1. Stitch pumping
   2. Vein pumping
   3. Artery pumping
   4. Needle pumping

2. Salt-only cures are used primarily on meats that are to be used for: 2.____

   1. Dry cures
   2. Seasoning
   3. Luncheon meats
   4. Corned beef

3. The two basic methods of curing meats are pickle curing and: 3.____

   1. Dry curing
   2. Brine curing
   3. Stitching
   4. Injection

4. Dry-cured meats are expensive, salty, and show a loss of: 4.____

   1. Flavor
   2. Palatability
   3. Quality
   4. Color

5. The amount of pickle solution injected into meat may not exceed: 5.____

   1. 7 percent
   2. 10 percent
   3. 12 percent
   4. 15 percent

6. The principle of thermal curing consists of injecting a solution into the meat while it is: 6.____

   1. Still hot
   2. Partially chilled
   3. Being smoked
   4. All of the above

7. Meat is smoked to produce changes in the: 7.____

   1. Shape and size
   2. Color and flavor
   3. Time and temperature
   4. Quality and grade

8. What kind of wood fuel produces one of the most desirable smoke flavors? 8.____

   1. Oak
   2. Spruce
   3. Hickory
   4. Walnut

9. Besides beef and pork, other items that are smoked include: 9. ____

1. Lamb shoulders
2. Turkeys
3. Domestic ducks
4. All of the above

10. The difference between dry-cured meats and dried meats is that dry-cured meats usually require: 10. ____

1. Stitching
2. Cooking
3. Salt only
4. None of the above

UNIT C – SAUSAGE, CURED MEATS, AND CONVENIENCE FOODS

TOPIC 4 – MICROBIOLOGY AND INSPECTION

Decide which of the four answers is correct, or most nearly correct; then write the corresponding number in the blank at the right.

1. Enzymatic action that breaks down connective tissue and makes meat tender is called: 1.____

   1. Storing
   2. Aging
   3. Holding
   4. Curing

2. An enzyme is a complex, organic: 2.____

   1. Microorganism
   2. Bacteria
   3. Substance
   4. Yeast

3. Connective tissue is made up mainly of: 3.____

   1. Protein
   2. Yeast cells
   3. Enzymes
   4. Muscle cells

4. Cover fat on a carcass may become rancid after removal of the thin layer of: 4.____

   1. Tissue
   2. Skin
   3. Fat
   4. Moisture

5. Like other living things, bacteria are made up of: 5.____

   1. Cytoplasm
   2. Membrane
   3. Tissue
   4. Cells

6. Temperatures between 40° and 140° F. are considered to be ideal for the growth of: 6.____

   1. Bacteria
   2. Yeasts
   3. Molds
   4. Enzymes

7. Fungi are parasitic lower plants that contain no: 7.____

   1. Cells
   2. Bacteria
   3. Chlorophyll
   4. Moisture

8. Mold is usually a woolly growth that is identified with: 8.____

   1. Fungi
   2. Bacteria
   3. Organisms
   4. Brucella

9. Molds are helpful in producing an antibiotic called: 9.____

1. Pectin
2. Penicillin
3. Antitoxin
4. Antibody

10. Animals may be infected with bacteria: 10.____

1. Before slaughter
2. During slaughter
3. After slaughter
4. All of the above

11. Curing and smoking is helpful in retarding: 11.____

1. Salt deposits
2. Enzyme action
3. Contamination
4. Sterility

12. Which one of the following causes pigment discoloration in meat? 12.____

1. Light
2. Temperature changes
3. Bacteria
4. All of the above

13. Gassing in vacuum-packed meats causes the package to: 13.____

1. Turn green
2. Taste bad
3. Smell bad
4. Expand

14. Palatability is a term which means: 14.____

1. A palate
2. Quality
3. Oxidization
4. Enzymatic action

15. Bacteria multiply about every 20 minutes by: 15.____

1. Dividing
2. Budding
3. Fusion
4. All of the above

UNIT C – SAUSAGE, CURED MEATS, AND CONVENIENCE FOODS

TOPIC 5 – STORAGE AND HANDLING

Decide which of the four answers is correct, or most nearly correct; then write the corresponding number in the blank at the right.

1. Proper temperature, humidity, and circulation are important when the finished product is to be: 1._____

   1. Transported
   2. Displayed
   3. Stored
   4. All of the above

2. Most sausage products are stored at a temperature below 40° F., while others are kept at temperatures as high as: 2._____

   1. 42° F.
   2. 45° F.
   3. 52° F.
   4. 55° F.

3. Before most sausage items are delivered, they are usually: 3._____

   1. Cooked
   2. Smoked
   3. Stored
   4. Chilled

4. Light and high temperatures may cause the product to: 4._____

   1. Turn green
   2. Fade
   3. Bloom
   4. All of the above

5. Before frying or baking, fresh pork sausage is usually: 5._____

   1. Blanched
   2. Pricked
   3. Steamed
   4. Skinned

6. Frankfurters with sheep casings should not be boiled rapidly because it may cause them to: 6._____

   1. Dry out
   2. Get hard
   3. Burst
   4. Expand

7. Without exception, all labels must indicate the: 7._____

   1. Inspection mark
   2. Number of servings
   3. Geographical location
   4. USDA grade mark

8. All labels must also include the: 8._____

   1. Common name
   2. Net weight
   3. Ingredients
   4. All of the above

9. The size of each serving must be given: 9._____

1. On all labels
2. In red letters
3. When the number of servings is given
4. When there is more than one serving

10. When a product is labeled "Italian Style," it must: 10._____

1. Show location of production
2. Be federally graded
3. Be imported
4. Be made in the U.S.A.

UNIT D Mathematics

TOPIC 1 – ARITHMETIC REVIEW

Decide which of the four answers is correct, or most nearly correct; then write the corresponding number in the blank at the right.

WHOLE NUMBERS

1. $201 + 999 =$ 1.____

   1. 1,200
   2. 1,230
   3. 1,239
   4. 1,358

2. $5,001 + 6,009 =$ 2.____

   1. 10,990
   2. 11,000
   3. 11,010
   4. 11,310

3. $211 + 305 + 101 + 429 =$ 3.____

   1. 9,365
   2. 1,046
   3. 1,126
   4. 1,213

4. $343 + 209 + 590 + 2,000 =$ 4.____

   1. 2,871
   2. 2,993
   3. 3,142
   4. 3,258

5. $1 + 27 + 239 + 987 =$ 5.____

   1. 1,178
   2. 1,199
   3. 1,219
   4. 1,254

6. $23 - 9 =$ 6.____

   1. 8
   2. 12
   3. 14
   4. 18

7. $89 - 79 =$ 7.____

   1. 5
   2. 10
   3. 15
   4. 20

8. 987 – 354 = 8.____

1. 633
2. 641
3. 653
4. 661

9. 113 – 98 = 9.____

1. 11
2. 13
3. 15
4. 23

10. 1,001 – 903 = 10.____

1. 56
2. 67
3. 72
4. 98

11. 506 X 3 = 11.____

1. 1,348
2. 1,518
3. 1,672
4. 1,785

12. 5,001 X 6 = 12.____

1. 20,106
2. 25,128
3. 28,704
4. 30,006

13. 9,821 X 8 = 13.____

1. 56,338
2. 66,888
3. 78,568
4. 81,278

14. 45,067 X 77 = 14.____

1. 2,873,960
2. 3,470,159
3. 3,978,465
4. 4,112,276

15. 41,067 X 89 = 15.____

1. 3,654,963
2. 3,729,567
3. 3,848,281
4. 3,935,421

16. 24 ÷ 6 = 16.____

1. 2
2. 4
3. 6
4. 8

17. 567 ÷ 7 = 17.____

1. 51
2. 62
3. 70
4. 81

18. 8,109 ÷ 9 = 18.____

1. 901
2. 925
3. 955
4. 971

19. $1{,}274 \div 13 =$ 19.____

1. 47
2. 69
3. 98
4. 113

20. $13{,}482 \div 42 =$ 20.____

1. 256
2. 321
3. 387
4. 428

FRACTIONS

1. Reduce $^2/_4$ to lowest terms: 1.____

1. $^1/_3$
2. $^1/_2$
3. $^3/_4$
4. $^9/_{10}$

2. Reduce $^6/_{54}$ to lowest terms: 2.____

1. $^1/_9$
2. $^2/_5$
3. $^1/_2$
4. $^7/_8$

3. Change $^9/_8$ to mixed number: 3.____

1. $^3/_{16}$
2. $^3/_4$
3. $^8/_9$
4. $1\,^1/_8$

4. Change $^{11}/_9$ to mixed number: 4.____

1. $^6/_9$
2. $^8/_9$
3. $1\,^2/_9$
4. $1\,^1/_3$

5. $^1/_3 + {}^1/_3 =$ 5.____

1. $^2/_3$
2. $^2/_9$
3. $^1/_6$
4. $^7/_{16}$

6. $^1/_9 + {}^2/_9 + {}^4/_9 =$ 6.____

1. $^1/_3$
2. $^7/_9$
3. 1
4. $1\,^1/_9$

7. $^2/_3 - {}^1/_2 =$ 7.____

1. $^1/_6$
2. $^1/_3$
3. $^2/_3$
4. $^5/_6$

8. $^5/_6 - {}^2/_3 =$ 8.____

1. $^1/_6$
2. $^1/_3$
3. $^2/_3$
4. $^5/_6$

9. $\frac{5}{9} - \frac{1}{4} =$ 9.____

1. $\frac{2}{3}$
2. $\frac{1}{2}$
3. $\frac{1}{9}$
4. $\frac{1}{18}$

10. $\frac{1}{2} \times \frac{2}{3} =$ 10.____

1. $\frac{1}{3}$
2. $\frac{1}{2}$
3. $\frac{2}{3}$
4. $\frac{3}{4}$

11. $\frac{4}{3} \times \frac{6}{5} =$ 11.____

1. $\frac{4}{15}$
2. $\frac{1}{3}$
3. $\frac{3}{4}$
4. $1\frac{3}{5}$

12. $2\frac{2}{3} \times 2\frac{3}{4} =$ 12.____

1. $4\frac{5}{12}$
2. $6\frac{2}{3}$
3. $7\frac{1}{3}$
4. $8\frac{1}{2}$

13. $\frac{4}{5} \div \frac{1}{10} =$ 13.____

1. $9\frac{1}{10}$
2. 8
3. $7\frac{1}{5}$
4. $5\frac{1}{5}$

14. $\frac{2}{9} \div \frac{3}{4} =$ 14.____

1. $\frac{8}{27}$
2. $\frac{9}{36}$
3. $\frac{1}{2}$
4. $\frac{5}{9}$

15. $\frac{1}{4} \div \frac{1}{8} =$ 15.____

1. $\frac{1}{16}$
2. $\frac{1}{2}$
3. 2
4. $6\frac{3}{8}$

DECIMALS

1. 0.06 + 0.05 = 1.____

1. 0.01
2. 0.11
3. 1.01
4. 1.1

2. 0.89 + 0.75 + 0.68 + 0.94 = 2.____

1. 1.68
2. 2.32
3. 2.96
4. 3.26

3. $1.01 + 100.00 + 9.09 = 3.____

1. $108.20
2. $109.60
3. $110.10
4. $112.00

4. 0.51 – 0.49 = 4.____

1. 0.02
2. 0.08
3. 1.1
4. 1.3

5. $1.23 – 0.67 = 5.____

1. $.44
2. $.56
3. $.90
4. $1.04

6. $1.23 X 13 = 6.____

1. $11.30
2. $12.13
3. $13.85
4. $15.99

7. $10.37 X 67 = 7.____

1. $675.20
2. $681.15
3. $689.49
4. $694.79

8. $876 X 0.67 = 8.____

1. $423.13
2. $586.92
3. $642.80
4. $713.19

9. 0.16 ÷ 0.04 = 9.____

1. 0.04
2. 1.6
3. 4.0
4. 5.6

10. 141.47 ÷ 3.29 = 10.____

1. 43.0
2. 48.3
3. 56.0
4. 64.8

PERCENT

1. Change 5 percent to decimal: 1.____

1. 1.50
2. 0.50
3. 0.25
4. 0.05

2. Change 30 percent to decimal: 2.____

1. 0.60
2. 0.30
3. 0.20
4. 0.15

3. Change 110 percent to decimal: 3.____

1. 110.0
2. 11.0
3. 1.1
4. 0.11

4. Change 0.07 to percent: 4.____

1. 2 percent
2. 5 percent
3. 7 percent
4. 9 percent

5. Change 1.34 to percent: 5.____

1. 1.3 percent
2. 13.4 percent
3. 14 percent
4. 134 percent

6. Change .036 to percent: 6.____

1. 3.6 percent
2. 36 percent
3. 37 percent
4. 360 percent

7. Change 0.435 to percent: 7.____

1. 0.435
2. 4.35 percent
3. 43.5 percent
4. 44 percent

8. Change 50 percent to fraction: 8.____

1. $\frac{1}{3}$
2. $\frac{1}{2}$
3. $\frac{3}{4}$
4. $\frac{7}{8}$

9. Change 80 percent to fraction: 9.____

1. $\frac{1}{3}$
2. $\frac{3}{5}$
3. $\frac{4}{5}$
4. $\frac{7}{8}$

10. Change 90 percent to fraction: 10.____

1. $\frac{3}{4}$
2. $\frac{4}{5}$
3. $\frac{17}{20}$
4. $\frac{9}{10}$

COMPOUND NUMBERS

1. 2 lbs. 10 oz. + 5 lbs. 6 oz. = 1.____

1. 7 lbs. 14 oz.
2. 8 lbs.
3. 8 lbs. 4 oz.
4. 8 lbs. 8 oz.

2. 4 lbs. 12 oz. + 12 oz. = 2.____

1. 5 lbs. 8 oz.
2. 5 lbs. 12 oz.
3. 5 lbs. 14 oz.
4. 6 lbs. 2 oz.

3. 7 lbs. 11 oz. + 4 lbs. 7 oz. = 3.____

1. 11 lbs. 3 oz.
2. 11 lbs. 10 oz.
3. 12 lbs.
4. 12 lbs. 2 oz.

4. 10 lbs. 12 oz. – 6 lbs. 3 oz. = 4.____

1. 3 lbs. 2 oz.
2. 3 lbs. 12 oz.
3. 4 lbs. 9 oz.
4. 4 lbs. 12 oz.

5. 6 lbs. 5 oz. – 2 lbs. 9 oz. = 5.____

1. 4 lbs. 6 oz.
2. 3 lbs. 12 oz.
3. 3 lbs. 2 oz.
4. 2 lbs. 10 oz.

6. 2 lbs. 3 oz. × 3 = 6.____

1. 6 lbs.
2. 6 lbs. 9 oz.
3. 7 lbs.
4. 7 lbs. 9 oz.

7. 5 lbs 10 oz. × 5 = 7.____

1. 28 lbs. 2 oz.
2. 27 lbs. 8 oz.
3. 26 lbs. 10 oz.
4. 25 lbs. 15 oz.

8. 10 oz. × 19 = 8.____

1. 10 lbs. 9 oz.
2. 11 lbs. 14 oz.
3. 12 lbs. 3 oz.
4. 13 lbs. 12 oz.

9. 8 lbs. 10 oz. ÷ 2 = 9.____

1. 3 lbs. 5 oz.
2. 3 lbs. 12 oz.
3. 4 lbs.
4. 4 lbs. 5 oz.

10. 6 lbs. 4 oz. ÷ 5 = 10.____

1. 2 lbs. 10 oz.
2. 1 lb. 12 oz.
3. 1 lb. 4 oz.
4. 1 lb.

UNIT D – MATHEMATICS

TOPIC 2 – PERCENTAGES

Decide which of the four answers is correct, or most nearly correct; then write the corresponding number in the blank at the right.

1. The cost price of a product is $1.20, and the gross profit is 23 percent. What is the selling price of the product? 1._____

   1. $1.49
   2. $1.55
   3. $1.59
   4. $1.65

2. A side of beef weighs 280 pounds, and the round weighs 64.4 pounds. What percent is the round of the side of beef? 2._____

   1. 21
   2. 22
   3. 23
   4. 24

3. Find the percent of gross profit or percent of selling price of a product that costs $1.50 and sells for $1.80. 3._____

   1. 16.1
   2. 16.7
   3. 17.4
   4. 18.7

4. If the dollar cost of a product is $6.49 and the dollar selling price is $8.54, what is the percent of selling price or percent of gross profit? 4._____

   1. 23
   2. 24
   3. 25
   4. 26

5. The total weight of a ham is 16 pounds. The weights of the cuts from the ham are: butt portion 4.8 pounds; shank half 7.2 pounds; slices 3.2 pounds; and 0.8 pound of waste. Find what percent the butt portion is of the whole ham. 5._____

   1. 5
   2. 20
   3. 30
   4. 45

UNIT D – MATHEMATICS

TOPIC 3 – COMPUTING PRICES

Decide which of the four answers is correct, or most nearly correct; then write the corresponding number in the blank at the right.

1. A side of beef weighing 305 pounds, of which the round represents 24 percent, was bought for 80 cents per pound. What is the total cost of the round? 1.____

   1. $26.35
   2. $58.56
   3. $71.56
   4. $95.80

2. The cost of a chuck is $65.18. If the desired gross profit is 31 percent, what is the total selling price? 2.____

   1. $40.40
   2. $42.64
   3. $82.78
   4. $94.46

3. The weight of a primal cut is 48 pounds, and the weight of a certain type of retail cut from this primal is 7 pounds 8 ounces. What is the percent of yield? 3.____

   1. 6.4
   2. 6.66
   3. 15.6
   4. 16.25

4. If round steak is selling for 89 cents per pound, and the price is reduced 10 cents per pound, what is the total loss on 36 pounds? 4.____

   1. $3.60
   2. $7.90
   3. $8.90
   4. $28.44

5. The weight of bottom round is 12.4 pounds, and its listed selling price is 79 cents. The stew meat from the same round weighs 8.4 pounds and is selling for 49 cents per pound. If the selling price of the bottom round is reduced by 4 cents per pound, the new selling price per pound of stew meat must be how much to compensate for the loss? 5.____

   1. 53 cents
   2. 55 cents
   3. 65 cents
   4. 83 cents

6. If market sales are $16,800, rent is $600, labor costs are $1,632, material costs are $264, advertising costs are $360, and miscellaneous costs are $296, what is the percent of operating cost? 6.____

   1. 4.72
   2. 8.9
   3. 18.7
   4. 81.3

7. Which one of the following is not a basic step in determining the selling price of meat to be sold at the retail level? 7._____

1. Estimate net profit.
2. Determine operating costs.
3. Determine meat costs.
4. Compare labor costs for carcasses and primal cuts.

8. If the cost of a primal cut is $31.50, and the total of the selling prices of the retail cuts is $40.80, what is the percent of gross profit? 8._____

1. 9.3
2. 22.79
3. 29.52
4. 77.21

9. Seasonal items are usually offered at sale prices because: 9._____

1. Customers would not buy them otherwise.
2. Higher volume offsets lower prices.
3. The items must be moved immediately.
4. Inventory control required lower prices.

10. The cost figure used for primal cuts from a carcass purchased from a breaker is based on the: 10._____

1. Yield of retail cuts
2. Yield of that primal cut in the carcass
3. Cost of that primal cut from the breaker
4. Price paid for the carcass as a whole

UNIT D – MATHEMATICS

TOPIC 4 – METRIC MEASUREMENT

Decide which of the four answers is correct, or most nearly correct; then write the corresponding number in the blank at the right.

1. What is the standard metric unit for measurement of mass? 1.____

   1. Gram
   2. Kilogram
   3. Liter
   4. Meter

2. The meter is the standard metric unit for measurement of: 2.____

   1. Volume
   2. Mass
   3. Area
   4. Length

3. In the metric system, measures of capacity are based upon the: 3.____

   1. Liter
   2. Gram
   3. Millimeter
   4. Quart

4. How many grams are in 15 kilograms? 4.____

   1. 25,000
   2. 15,000
   3. 1,500
   4. 150

5. One kilogram is equal to how many pounds? 5.____

   1. 1.1
   2. 1.9
   3. 2.2
   4. 3.1

6. One ounce is equal to how many grams? 6.____

   1. 1.2
   2. 6.7
   3. 18.5
   4. 28.4

7. To change grams to ounces, one must multiply by: 7.____

   1. 0.035
   2. 0.235
   3. 0.715
   4. 1.25

8. Ten kilometers equal how many miles? 8.____

   1. 6.2
   2. 8.5
   3. 10.3
   4. 12.6

9. How many liters are in 5 gallons? 9.____

   1. 8.6
   2. 12.4
   3. 15.7
   4. 18.9

10. One meter equals how many inches? 10.____

1. 0.394
2. 3.937
3. 39.37
4. 393.7

11. What is the total mass of a 4-pound 8-ounce chuck roast and a 2-pound 10-ounce package of ground round? 11.____

1. 3.21 kilograms
2. 4.12 kilograms
3. 4.5 kilograms
4. 5.2 kilograms

12. If there are 1,000 grams in a kilogram, how many grams are in 5 kilograms? 12.____

1. 2,000
2. 5,000
3. 7,000
4. 9,000

13. In metric measurement, liquid and dry measurement are the same. If 20 liters of apples weigh 16 kilograms, what is the mass of 1 liter of apples? 13.____

1. 1.25 kilograms
2. 1.15 kilograms
3. 1.0 kilogram
4. 0.8 kilogram

14. How many kilograms are in 1,400 grams? 14.____

1. 0.14
2. 1.4
3. 14
4. 140

15. How many milligrams are in 4,300 grams? 15.____

1. 0.043
2. 0.43
3. 4.3
4. 43

UNIT E Meat Packaging and Handling

TOPIC 1 – PURPOSE OF MEAT PACKAGING

Decide which of the four answers is correct, or most nearly correct; then write the corresponding number in the blank at the right.

1. When a tear is discovered in the wrapping on a package of meat in the self-service case, the package should be: 1.____

   1. Thrown out
   2. Rewrapped
   3. Sold
   4. Ignored

2. Meat is packaged by both the service and self-service market to: 2.____

   1. Make it convenient to carry
   2. Keep it sanitary
   3. Make it attractive
   4. All of the above

3. What is the maximum time that fresh meat can be kept wrapped and unfrozen in the home refrigerator? 3.____

   1. 2 days
   2. 3 days
   3. 4 days
   4. 5 days

4. Fresh seafood that is preserved in glass jars has a case life of approximately: 4.____

   1. 5 days
   2. 13 days
   3. 20 days
   4. 30 days

5. The required temperature for keeping sterile canned ham is: 5.____

   1. 0° F.
   2. 25° F.
   3. 32° F.
   4. Room temperature

6. Packaging methods used at the wholesale level are designed to preserve meats up to: 6.____

   1. 30 days
   2. 3 months
   3. 6 months
   4. 1 year

7. The largest size sterile canned ham usually weighs: 7.____

   1. 5 lbs.
   2. 2 lbs.
   3. 1 lb.
   4. ½ lb.

8. In planning meat packaging for the self-service market, the meatcutter should offer his customers a choice of: 8._____

1. Many packages of the same size
2. A few small packages and a few large packages
3. Many small packages and many large packages
4. Packages in a variety of sizes

9. Which one of the following is not a packaging method used at the wholesale level? 9._____

1. Tin cans
2. Plastic cups
3. Glass jars
4. Cryovac

10. How long will pickled or cured meat stay fresh in a Cryovac bag? 10._____

1. 1 day
2. 2 weeks
3. 21 days
4. 1 month

UNIT E – MEAT PACKAGING AND HANDLING

TOPIC 2 – PACKAGING MATERIALS

Decide which of the four answers is correct, or most nearly correct; then write the corresponding number in the blank at the right.

1. Butcher paper generally comes in roll widths of: 1.____

   1. 12 and 18 inches
   2. 12 and 24 inches
   3. 15 and 18 inches
   4. 16 and 24 inches

2. What type of tray is the most popular in the meat industry? 2.____

   1. Styrofoam
   2. Pulp
   3. Plastic
   4. Board

3. Which one of the following cannot be used satisfactorily with meat wrapping machines? 3.____

   1. Packaging board
   2. Pulp tray
   3. Plastic tray
   4. Board tray

4. Chicken bags are made from: 4.____

   1. Pliofilm
   2. Polyethylene film
   3. Coated cellophane
   4. Uncoated cellophane

5. What percent of meat is frozen in home freezers before it is used? 5.____

   1. 30
   2. 50
   3. 70
   4. 90

6. Which of the following materials is formed to the shape of the package with a heat tunnel? 6.____

   1. Shrink film
   2. Pliofilm
   3. Cellophane
   4. Stretch film

7. The most popular method of packaging liver is the: 7.____

   1. Glass jar
   2. Pulp tray
   3. Cellophane container
   4. Plastic cup

8. What must be allowed to offset the weight of the soaker in the meat package? 8.____

   1. Less meat
   2. Extra tare
   3. Discount
   4. Price increase

9. Meat wrapped in coated cellophane will stay red for: 9._____

1. 3 days
2. 5 days
3. 7 days
4. 9 days

10. What type of tray is used to permit the customer to see both the bottom and top side of the meat? 10._____

1. Styrofoam tray
2. Pulp tray
3. Plastic tray
4. Board tray

UNIT E – MEAT PACKAGING AND HANDLING

TOPIC 3 – PACKAGE LABELING

Decide which of the four answers is correct, or most nearly correct; then write the corresponding number in the blank at the right.

1. The Pure Food and Drug Administration is responsible for enforcing laws covering: 1.____

   1. Weights and measures
   2. Ingredients and labels
   3. Sanitation
   4. Safety

2. Enforcement of regulations that deal with products sold by weight or measurement is the responsibility of the: 2.____

   1. Division of Measurement Standards
   2. Pure Food and Drug Administration
   3. County health departments
   4. State Health Department

3. Labels should never be placed on a package where they conceal the: 3.____

   1. Price
   2. Weight
   3. Code date
   4. Fat

4. For a neater looking display of meat, packages should be labeled: 4.____

   1. On the edge
   2. In the corner
   3. On the back side
   4. In the center

5. If the scale weighs in pounds and ounces, the weight should be correct to the nearest: 5.____

   1. Quarter pound
   2. Hundredth of an ounce
   3. Quarter ounce
   4. Half pound

6. The Bureau of Weights and Measures requires only that meat labels tell the: 6.____

   1. Weight and price per pound
   2. Weight and total price
   3. Price per pound and total price
   4. Grade and price per pound

7. What information on labels produced by automatic scales is used to track down mistakes? 7.____

   1. Wrapper identification
   2. Code date
   3. Company identification
   4. Cut identification

8. The cut identification on the label usually provides the: 8.____

   1. Name of the cut
   2. Kind of meat
   3. Ingredient content
   4. All of the above

9. Standardized labeling at this time is: 9.____

1. Compulsory
2. Voluntary
3. Nonexistent
4. Under consideration

10. What information on the label tells the meatcutter when to remove unsold meat from the display case? 10.____

1. Cut identification
2. Company identification
3. Code date
4. None of the above

UNIT E – MEAT PACKAGING AND HANDLING

TOPIC 4 – METHODS OF WRAPPING IN SERVICE MARKETS

Decide which of the four answers is correct, or most nearly correct; then write the corresponding number in the blank at the right.

1. A double thickness triangle wrap should not be used for which one of the following meats? 1.____

   1. Liver
   2. Fish fillets
   3. Pork chops
   4. Chicken parts

2. Which one of the following items should not be wrapped in 15-inch-wide paper? 2.____

   1. Whole ham
   2. 1 lb. ground meat
   3. 2 pork chops
   4. 3 lamb chops

3. Which one of the following items should not be wrapped in 18-inch-wide paper? 3.____

   1. Half pork loin roast
   2. 7-bone roast
   3. Leg of lamb
   4. 3 veal chops

4. The triangle wrap is also known as the: 4.____

   1. Butcher wrap
   2. Drugstore wrap
   3. Freezer wrap
   4. Apothecary wrap

5. Which one of the following purchases should be wrapped in 18-inch-wide paper? 5.____

   1. 1 lb. stew meat
   2. 3 sole fillets
   3. 3 lamb hearts
   4. 3 rib roasts

6. Waxed paper should always be used when meat is: 6.____

   1. Shown to the customer
   2. Wrapped
   3. Weighed
   4. All of the above

7. The drugstore wrap is used only when meat is to be frozen for a period longer than: 7.____

   1. 24 hours
   2. 3 days
   3. 10 days
   4. 2 weeks

8. The triangle wrap is used the most often in the: 8.____

   1. Self-service market
   2. Handy market
   3. Service market
   4. Independent market

9. What kind of paper is used over and under meat to prevent it from sticking to the outer wrapper? 9._____

1. Butcher paper
2. Waxed paper
3. Brown paper
4. Impregnated paper

10. One of the secrets of successful packaging is: 10._____

1. Wrapping tightly
2. Using a minimum of paper
3. Making a bulky wrap
4. Using a double wrap

UNIT E – MEAT PACKAGING AND HANDLING

TOPIC 5 – METHODS OF WRAPPING IN SELF-SERVICE MARKETS

Decide which of the four answers is correct, or most nearly correct; then write the corresponding number in the blank at the right.

1. Which one of the following meat items should be packaged in a low sidewall tray? 1._____

   1. Oxtails
   2. Pork neckbones
   3. Cut-up chickens
   4. New York steak

2. The automatic wrapping machine will successfully wrap: 2._____

   1. Pulp trays
   2. Plastic trays
   3. Board trays
   4. All three trays

3. What should be done with cubed steaks that are too large to fit in a No. 17-S tray? 3._____

   1. Use a tray of same length but slightly wider.
   2. Use a tray of same width but longer.
   3. Use a tray of same dimensions but slightly deeper.
   4. Trim to fit.

4. The operator must reset the semiautomatic wrapping machine for packages of different: 4._____

   1. Depths
   2. Widths
   3. Lengths
   4. Weights

5. When an automatic scale is used, the operator must make appropriate adjustments for: 5._____

   1. Commodity insert only
   2. Tare only
   3. Price and tare only
   4. All of the above

6. Which of the following operations does the automatic labeler perform? 6._____

   1. Weighs and labels package
   2. Seals and labels package
   3. Conveys and labels package
   4. Seals, weighs, and labels package

7. What device is used to seal the hard-to-wrap cuts of meat? 7._____

   1. Hot wire
   2. Hand iron
   3. Hot plate
   4. Electric torch

8. Peach paper is a specially treated material that is used only for: 8._____

1. Wrapping meat with a high moisture content
2. Packaging large quantities of ground round
3. Separating surfaces of fresh meat in storage
4. Wrapping smoked meat products

9. The semiautomatic wrapping machine makes a wrap similar to the: 9._____

1. Hand wrap
2. Triangle wrap
3. Drugstore wrap
4. Hot plate wrap

10. In shops that use wrapping machines and scales, two wrappers can usually wrap all the meat cut by: 10._____

1. 3 cutters
2. 5 cutters
3. 8 cutters
4. 10 cutters

UNIT E – MEAT PACKAGING AND HANDLING

TOPIC 6 – PREPARATION OF MEAT FOR THE HOME FREEZER

Decide which of the four answers is correct, or most nearly correct; then write the corresponding number in the blank at the right.

1. Which of the following meats should have all fat removed before it is frozen? 1.____

   1. Beef
   2. Veal
   3. Lamb
   4. Pork

2. Bacterial growth will continue until the temperature of the meat is lowered to at least: 2.____

   1. 0° F.
   2. 5° F.
   3. 10° F.
   4. 20° F.

3. An essential requirement of material used to wrap meat for freezing is that it be: 3.____

   1. Moisture proof
   2. Vapor proof
   3. Transparent
   4. Elastic

4. What is the maximum time that cut ham may satisfactorily be kept frozen? 4.____

   1. 6 months
   2. 4 months
   3. 2 months
   4. 1 month

5. What is the maximum time that beef can be safely kept frozen at 10° F.? 5.____

   1. 12 months
   2. 6 months
   3. 4 months
   4. 2 months

6. Which one of the following is not a natural process that meat is subject to in a freezer? 6.____

   1. Saturation
   2. Spoilage
   3. Dehydration
   4. Oxidation

7. Freezer burn is caused by the loss of moisture through: 7.____

   1. Oxidation
   2. Evaporation
   3. Cold temperatures
   4. Dehydration

8. What process produces a flat, rancid, and unpleasant taste in meat? 8.____

   1. Dehydration
   2. Spoilage
   3. Freezer burn
   4. Oxidation

9. It is possible to refreeze thawed meat without it becoming spoiled if: 9.____

1. The meat was fresh when it was first frozen.
2. The thawing out process was fast.
3. The time in the thawed state was short and the refreezing time was fast.
4. All of the above conditions are true.

10. When unfrozen meat is placed in the home freezer, it should be: 10.____

1. Wrapped in small packages and placed around the walls
2. Placed in the center of the freezer compartment
3. Wrapped in one package
4. None of the above

UNIT E – MEAT PACKAGING AND HANDLING

TOPIC 7 – HANDLING FROZEN MEATS

Decide which of the four answers is correct, or most nearly correct; then write the corresponding number in the blank at the right.

1. The desired temperature for storing frozen meats is: 1.____

   1. 20° F.
   2. 10° F.
   3. 5° F.
   4. 0° F.

2. The maximum storage life of frozen halibut steaks kept under ideal freezer conditions is: 2.____

   1. 4 months
   2. 6 months
   3. 10 months
   4. 12 months

3. What is the maximum storage life of frozen salmon steak when it is kept under ideal freezer conditions? 3.____

   1. 4 months
   2. 6 months
   3. 10 months
   4. 12 months

4. Cutting frozen meats as close to the time of sale as possible is particularly important with: 4.____

   1. Beef
   2. Veal
   3. Lamb
   4. Pork

5. What is the best way to maintain eye appeal and correct tare allowance in frozen meats that are packaged in the market? 5.____

   1. Place soakers inside the package.
   2. Place paper towels inside the package.
   3. Rewrap the package daily.
   4. Double wrap the package.

UNIT F Market Operation

TOPIC 1 – TYPES OF MARKETS AND MARKET LOCATIONS

Decide which of the four answers is correct, or most nearly correct; then write the corresponding number in the blank at the right.

1. Which one of the following was once the most common type of meat market? 1.____

   1. Chain store
   2. Individual meat market
   3. Locker plant
   4. Supermarket

2. Discount houses rely on extensive advertising compaigns to: 2.____

   1. Drive out the competition
   2. Sell more meats than any other merchandise
   3. Attract large numbers of customers
   4. Keep prices high

3. What should be the first consideration of the meatcutter who wants to go into business for himself? 3.____

   1. Type of equipment required
   2. Name of the market
   3. Number of employees needed
   4. Location of the market

4. Which type of market requires a considerable amount of pedestrian traffic in its vicinity everyday? 4.____

   1. Locker plant
   2. Supermarket
   3. Individual meat market
   4. Chain store

5. Meat is sold primarily in carcass form at the: 5.____

   1. Locker plant
   2. Supermarket
   3. Individual meat market
   4. Chain store

6. The meatcutter can find the best opportunities for entering business for himself in the: 6.____

   1. Individual meat market
   2. Combination meat-grocery store
   3. Supermarket
   4. Chain store

7. One of the main disadvantages of the self-service market is the: 7.____

   1. Unfriendly atmosphere
   2. Poor meat selections
   3. High overhead costs
   4. Poor location

8. Which one of the following is essential for the success of a supermarket? 8._____

1. Extensive advertising
2. Adequate parking
3. Good community attitude
4. All of the above

9. The locker plant operator is basically a: 9._____

1. Retailer
2. Fabricator
3. Wholesaler
4. Processor

10. Rent for market space is usually what percent of the sales volume? 10._____

1. 2 to 4 percent
2. 4 to 8 percent
3. 6 to 10 percent
4. 8 to 12 percent

UNIT F – MARKET OPERATION

TOPIC 2 – MARKET LAYOUT

Decide which of the four answers is correct, or most nearly correct; then write the corresponding number in the blank at the right.

1. Which department should be given first consideration in the planning of a food store? 1.____

   1. Housewares
   2. Meat
   3. Produce
   4. Sundries

2. Storage coolers should be located: 2.____

   1. As near as possible to an outside exit
   2. In full view of the customers
   3. Directly behind the meat counter
   4. Wherever adequate space is available

3. In a U-shaped meat department arrangement, the best place to locate backroom and refrigerator entrances is: 3.____

   1. Beside one arm of the U
   2. As near the fish display as possible
   3. As near the fresh meat display as possible
   4. At the rear center

4. Compared to a service market with similar volume, a self-service market requires: 4.____

   1. Less space overall
   2. Less cutting space and more wrapping space
   3. Twice as much preparation room
   4. Twice as much cutting space

5. Cuts that do not sell readily and require extra promotional effort are called: 5.____

   1. Push items
   2. Variety meats
   3. Demand items
   4. Impulse items

6. Where should impulse items be placed in the display case? 6.____

   1. Cold areas
   2. Hot spots
   3. Low racks
   4. By the scales

7. As a rule, market operators try to group meats according to: 7.____

   1. Type of animal
   2. Price
   3. Cooking methods
   4. Demand

8. In the self-service market, special equipment should be placed as near as possible to the: 8._____

1. Service bell
2. Display case
3. Cold storage room
4. Cutting room

9. What is the most common location for the meat department? 9._____

1. Middle of the store
2. Near the entrance
3. By an overhead rail
4. Rear and side walls

10. What is required for the layout of a meat department in a self-service market? 10._____

1. Flow pattern
2. Door location
3. Loading ramp
4. Wall location

UNIT F – MARKET OPERATION

TOPIC 3 – KEEPING AND USING RECORDS

Decide which of the four answers is correct, or most nearly correct; then write the corresponding number in the blank at the right.

1. For inventory, the price recorded should be the: 1.____

   1. Actual cost of the item
   2. Expected retail price
   3. Retail price at the time the meat was received
   4. Difference between the cost and retail price

2. If the gross sales are $11,000, the gross profit is $2,400, the merchandise bought is $8,000, and operating expenses are $1,900, the percent of gross profit is: 2.____

   1. 30
   2. 21.82
   3. 45.83
   4. 72.55

3. In the example given in Question 2, what is the percent of operating expenses? 3.____

   1. 5.79
   2. 17.27
   3. 23.75
   4. 79

4. In calculating profits, the previous inventory should be: 4.____

   1. Added to gross sales
   2. Subtracted from merchandise bought
   3. Added to present inventory
   4. Added to the merchandise bought

5. Inventory control means: 5.____

   1. Taking inventory at a stated time each month
   2. Using two persons to take inventory
   3. Taking an accurate inventory
   4. Increasing and decreasing stock for expected supply and demand

6. If the gross sales are $7,200, the merchandise used is $5,500, and the operating expenses are $1,550, the percent of gross profit is: 6.____

   1. 2.08
   2. 21.53
   3. 23.61
   4. 30.91

7. All business records should be kept at least: 7.____

1. 5 years
2. 8 years
3. 12 years
4. 15 years

8. The market operator should make weekly summaries of his operating expenses and then consolidate them into a: 8.____

1. Total figure
2. Monthly balance sheet
3. Expense report
4. Operating report

9. An inventory provides the market operator with an effective means for keeping track of: 9.____

1. Business trends
2. Profits
3. Losses
4. Overhead

10. Sales records should be kept up-to-date and available for inspection by a: 10.____

1. Creditor
2. Customer
3. Tax collector
4. Purveyor

UNIT G Safety and Sanitation

TOPIC 1 – OCCUPATIONAL SAFETY AND HEALTH LAWS

Decide which of the four answers is correct, or most nearly correct; then write the corresponding number in the blank at the right.

1. The Williams-Steiger Act requires that every employer furnish his employees a place of employment: 1._____

   1. With good wages
   2. With fringe benefits
   3. Free from hazards
   4. With pleasant surroundings

2. Under the provisions of CAL/OSHA, no employee may be laid off or discharged for refusing to work where any safety or health standard is: 2._____

   1. Posted
   2. Enforced
   3. Amended
   4. Violated

3. In every case involving a serious injury, illness, or death, a report must be made immediately by the employer to the: 3._____

   1. National Safety Council
   2. Division of Occupational Safety and Health
   3. U.S. Department of Labor
   4. State Department of Health Services

4. An employer who fails to correct a violation of any CAL/OSHA regulation within a specified period of time may receive a fine of how much per day? 4._____

   1. $100
   2. $500
   3. $1,000
   4. $1,500

5. What must an employer do prior to starting work on a job that involves substantial risk to employees? 5._____

   1. Obtain a project permit from the Division of Occupational Safety and Health.
   2. Rope off the dangerous area.
   3. Put up scaffolding.
   4. Place warning signs around the project.

6. When an employee files a complaint with the Division of Occupational Safety and Health that a place of employment is unsafe, the division must investigate the complaint: 6.____

1. Immediately
2. Within three days
3. After taking testimony
4. Within 60 days

7. The agency responsible for occupational safety and health standards and orders is the: 7.____

1. Division of Occupational Safety and Health
2. State Department of Health Services
3. State Personnel Board
4. Occupational Safety and Health Standards Board

8. What state agency is often called upon to help inspect workplaces where environmental conditions may be harmful to the health of the employee? 8.____

1. State Fire Marshal
2. Health and Welfare Agency
3. State Department of Health Services
4. Division of Occupational Safety and Health

9. In California, any employment-related injury is considered to be a serious injury when inpatient hospitalization is required for more than: 9.____

1. 24 hours
2. 48 hours
3. 72 hours
4. 1 week

10. An employer who has been convicted of contributing to the death or permanent impairment of an employee because of a violation of certain standards may be: 10.____

1. Fined $10,000
2. Sentenced to jail for six months
3. Fined $10,000 and sentenced to six months in jail
4. All of the above

UNIT G – SAFETY AND SANITATION

TOPIC 2 – PERSONAL HYGIENE

Decide which of the four answers is correct, or most nearly correct; then write the corresponding number in the blank at the right.

1. How often should the meatcutter have a physical examination? 1._____

   1. Every 6 months
   2. Once a year
   3. Every 3 years
   4. As required

2. When the meatcutter works over food, he should never: 2._____

   1. Smoke
   2. Chew gum
   3. Chew tobacco
   4. All of the above

3. Which one of the following is the most important rule for good personal hygiene? 3._____

   1. Bathe daily
   2. Keep hair cut and well groomed
   3. Wear clean clothes
   4. All of the above

4. The meatcutter should always wash his hands: 4._____

   1. After using a tissue
   2. On returning to the work area
   3. Before leaving the restroom
   4. All of the above

5. What is usually a good indication of the cleanliness of a meat market? 5._____

   1. Meatcutter's appearance
   2. Sawdust on the floor
   3. Reasonable prices
   4. Arrangement of equipment

UNIT G – SAFETY AND SANITATION

TOPIC 3 – PLANT AND MARKET SANITATION

Decide which of the four answers is correct, or most nearly correct; then write the corresponding number in the blank at the right.

1. Which one of the following is a consideration of health and sanitation? 1._____

   1. Consumer health
   2. Sanitary food preparation
   3. Controlled working conditions
   4. All of the above

2. When any equipment, rooms, or compartments are tagged for unsanitary reasons, the tags can be removed only by the: 2._____

   1. Owner
   2. Inspecting agency
   3. Supervisor
   4. Janitor

3. The floors, walls, ceilings, and various structures of the meat market must be: 3._____

   1. Easy to clean
   2. Fireproof
   3. Insulated
   4. Sound proof

4. What kind of water supply should be available for cleaning purposes? 4._____

   1. 100 psi
   2. Filtered
   3. 180° F.
   4. Chlorinated

5. Scabbards used for temporary retention of knives should be constructed of: 5._____

   1. Leather
   2. Sheet metal
   3. Rust proof material
   4. Wood

UNIT H Workers' Legal Rights and Benefits

TOPIC 1 – FEDERAL LAWS OF SPECIAL INTEREST TO THE WORKER

Decide which of the four answers is correct, or most nearly correct; then write the corresponding number in the blank at the right.

1. Social security is paid for by: 1.____

   1. The employee
   2. Equal contributions from both the employer and employee
   3. The employer
   4. The federal government

2. To be eligible for retirement benefits under the social security law, a worker must: 2.____

   1. Be fully insured under the law
   2. Have been a full-time employee
   3. Be unemployed
   4. Not be eligible for any other retirement benefits

3. The minimum age at which an eligible worker may receive social security retirement benefits is: 3.____

   1. Fifty-five
   2. Fifty-eight
   3. Sixty-two
   4. Sixty-five

4. How much can a person 72 years of age or older earn without losing part or all of his social security benefits? 4.____

   1. $1,200 annually
   2. $2,400 annually
   3. $3,600 annually
   4. Unlimited amount annually

5. When a worker starts a new job covered by social security, he should: 5.____

   1. Report the change to his local social security office.
   2. Obtain a new card.
   3. Give his employer a photostatic copy of his card.
   4. Show his social security card to his employer.

6. If a retired worker's wife is eligible for social security benefits based on her own earnings and is also eligible for benefits based on her husband's earnings, what will she receive? 6.____

1. The larger of the two benefits
2. Both benefits
3. The benefits based on her earnings only
4. An amount equal to half of her husband's benefits

7. The social security program was expanded in 1965 with the enactment of medicare, which assures: 7.____

1. Hospital and medical care for people 65 and over
2. Hospital and medical care for qualified disabled people under 65 years of age
3. Medical care for insured workers or dependents who need dialysis treatment or a kidney transplant
4. All of the above

8. The Fair Labor Standards Act regulates standards for workers engaged in: 8.____

1. Labor organizations
2. Interstate commerce
3. Intrastate commerce
4. Federal contracts

9. The Taft-Hartley Act stipulates that a strike cannot be called without: 9.____

1. The approval of union officers
2. Prior mediation attempts
3. A vote of the entire union membership
4. An 80-day cooling-off period

10. The Landrum-Griffin Act regulates primarily: 10.____

1. Union activities
2. Interstate commerce
3. Federal contracts
4. Arbitration of disputes

UNIT H – WORKERS' LEGAL RIGHTS AND BENEFITS

TOPIC 2 – THE CALIFORNIA WORKERS' COMPENSATION LAW

Decide which of the four answers is correct, or most nearly correct; then write the corresponding number in the blank at the right.

1. The basic purpose of most workers' compensation laws is to ensure that an employee who suffers an industrial injury will have: 1.____

   1. Medical care
   2. An adequate means of support
   3. Certain death benefits
   4. All of the above

2. No provision is made by the workers' compensation law for payment of: 2.____

   1. Temporary disability
   2. Retirement income
   3. Medical treatment
   4. Death benefits

3. When medical treatment is not furnished by the employer or his insurance company, the employee should: 3.____

   1. Secure the required treatment for himself.
   2. Wait for 30 days and then file a claim.
   3. Consult a lawyer.
   4. Submit to a medical examination by the company doctor.

4. A worker may apply for workers' compensation benefits by: 4.____

   1. Notifying his employer of his injury within 30 days
   2. Notifying his employer's insurance carrier within 30 days
   3. Applying to the Industrial Accident Commission
   4. Filing a claim with the Department of Employment Development

5. Which one of the following is not a benefit under the workers' compensation law? 5.____

   1. Burial expenses
   2. Lump-sum death benefit
   3. Permanent disability pension
   4. Unemployment compensation

6. The worker should contact the Industrial Accident Commission when: 6.____

   1. He is injured on the job.
   2. His employer is self-insured.
   3. He is dissatisfied with the doctor provided by his employer.
   4. His employer or his insurance company fails to provide the benefits due him.

7. When can a worker with a permanent disability collect a lifetime pension? 7._____

1. At the age of 65
2. After he has become incapable of working
3. When he is rated 70 percent or more disabled and has exhausted his benefits
4. When he has exhausted his unemployment insurance

8. If an employee is injured as a result of his own misconduct, he may: 8._____

1. Forfeit some or all of his benefits.
2. Receive a fine.
3. Lose his membership in the union.
4. Be discharged from his job.

9. Payment of disability benefits normally starts: 9._____

1. Immediately
2. On the fourth day after injury
3. After a waiting period of one week
4. Upon completion of a physical examination

10. If a worker is injured on the job and is not compensated by his employer for medical care, he should file an appeal within: 10._____

1. Five days of the injury
2. 30 days of the injury
3. Six months of the last medical treatment
4. One year of the last medical treatment or benefits

UNIT H – WORKERS' LEGAL RIGHTS AND BENEFITS

TOPIC 3 – SERVICES OF THE CALIFORNIA DEPARTMENT OF EMPLOYMENT DEVELOPMENT

Decide which of the four answers is correct, or most nearly correct; then write the corresponding number in the blank at the right.

1. Which one of the following is not a function of the California Department of Employment Development? 1.____

   1. Operate a statewide system of employment offices.
   2. Issue unemployment insurance payments.
   3. Issue disability insurance payments.
   4. Pay monthly retirement benefits.

2. In most trades when a worker becomes unemployed, his first step in looking for employment should be to: 2.____

   1. Read the help-wanted ads in the local paper.
   2. Report to his local union office.
   3. Send a telegram to the Department of Employment Development.
   4. Register with several private employment agencies.

3. To maintain his eligibility for unemployment insurance, an unemployed worker must: 3.____

   1. Look for work on his own initiative.
   2. File a doctor's certificate if he is ill.
   3. Leave a forwarding address if he leaves town.
   4. Stay in the employment office during working hours.

4. The Department of Employment Development offers to anyone, on request: 4.____

   1. Graphs and charts of employment trends in any occupation
   2. A survey of opportunities in business
   3. An economic breakdown of the various trades
   4. Vocational counseling and testing

5. If a worker loses his job because of automation, he may be eligible for benefits while: 5.____

   1. Working in a full-time, fill-in job
   2. Serving an apprenticeship in another trade
   3. Taking an approved retraining course
   4. Serving in a branch of the armed forces

6. The worker's weekly unemployment benefits are based on his: 6._____

1. Age
2. Earnings in any job for the previous year
3. Average earnings for three years
4. Earnings during a base period of covered employment

7. When a worker becomes unemployed, he should file for unemployment insurance: 7._____

1. As soon as he becomes unemployed
2. At the beginning of his second week of unemployment
3. One week before he becomes unemployed
4. When he is ready to return to work

8. The cost of unemployment insurance is paid for by the: 8._____

1. Employee
2. State
3. Employer
4. Federal government

9. A worker who makes a false statement or representation or knowingly fails to report a material fact in order to obtain unemployment insurance benefits is guilty of a: 9._____

1. Crime
2. Misdemeanor
3. Felony
4. Fraud

10. When insured unemployment equals or exceeds a certain percent established by state and federal law, a worker who has exhausted his regular claim may file for: 10._____

1. Extended benefits
2. Welfare
3. Workers' compensation
4. Partial benefits

UNIT H – WORKERS' LEGAL RIGHTS AND BENEFITS

TOPIC 4 – THE CALIFORNIA STATE DISABILITY INSURANCE PLAN

Decide which of the four answers is correct, or most nearly correct; then write the corresponding number in the blank at the right.

1. In California, eligible workers are entitled to disability insurance benefits when they are unable to work because of: 1.____

   1. Illness or injury that did not result from their work
   2. Confinement in the county jail
   3. An injury suffered as the result of a trade dispute
   4. A disability arising out of a pregnancy

2. A worker who is hospitalized because of nonoccupational illness or injury is entitled to: 2.____

   1. Basic disability benefits only
   2. Hospital benefits only
   3. Hospital and basic disability benefits
   4. Hospital, basic disability, and unemployment insurance benefits

3. Disability insurance is paid for by: 3.____

   1. The employer
   2. State taxes
   3. Federal taxes
   4. The worker

4. Under the disability insurance plan, the amount of the worker's weekly benefit is based on the: 4.____

   1. Wages earned by him over a five-year period prior to his injury
   2. Calendar quarter of his base period in which he was paid the most
   3. Amount he contributed to the plan
   4. Length of time he has resided in California

5. If the injured worker is paid part wages while he is disabled, he may also receive weekly disability benefits provided: 5.____

   1. His wages and benefits together do not exceed his total weekly wage prior to his disability.
   2. He is totally disabled.
   3. His weekly wages do not exceed his benefits.
   4. None of the above.

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